Proper Cooling Temperatures *will prevent microbial growth by helping limit the time that food is exposed to the temperature danger zone.*

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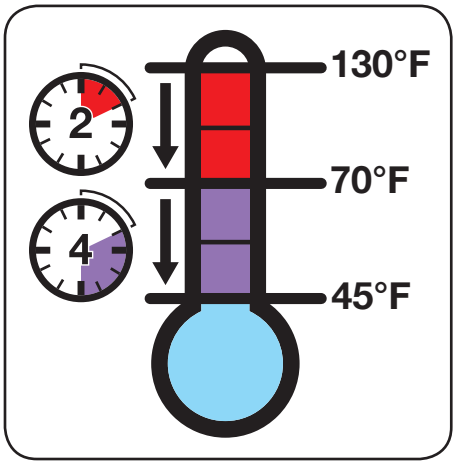
www.scdhec.gov/food



After cooking or heating, Time/Temperature for Safety (TCS) foods must be cooled quickly:

- From 130°F to 70°F within 2 hours, and
- From 70°F to 45°F within 4 hours.

Sample Cooling Log

Cooling									
		From 130°F to 70°F within 2 hours				From 70°F to 45°F within 4 hours			
Date	Food Item	Start Time	Temp. (°F)	End Time	Temp. (°F)	Start Time	Temp. (°F)	End Time	Temp. (°F)
06/09/2014	chicken	10 a.m.	134°F	11:20 a.m.	69°F	11:20 a.m.	69°F	2:40 p.m.	40.7°F
06/09/2014	fried rice	9 a.m.	135°F	10:15 a.m.	71°F	10:20 a.m.	70°F	noon	41.2°F
06/09/2014	beans	10 a.m.	135°F	11:45 a.m.	69°F	11:45 a.m.	69°F	3:30 p.m.	40.7°F

Comments:

Food items were rapidly cooled using an ice bath. Once target temperature (45°F) was reached, food was placed inside the refrigeration unit.

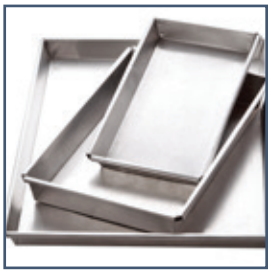
Approved Cooling Methods


Rapid cooling equipment


Stir food consistently in an ice bath


Add ice


Cutting in smaller portions


Use shallow metal container

See Regulation 61-25 for complete requirements.

CR-011352 4/15

RAPID COOLING TEMPERATURE LOG TEMPLATE

Associate:		Manager:							
Cooling									
		From 130°F to 70°F within 2 hours				From 70°F to 45°F within 4 hours			
Date	Food Item	Start Time	Temp. (°F)	End Time	Temp. (°F)	Start Time	Temp. (°F)	End Time	Temp. (°F)
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F

Comments: